

The Menu

Double Cheeseburger



Recipe by Amber

Penney Farms Princess

INGREDIENTS

2 lbs 80/20 ground beef, rolled into 12 patties
24 American cheese slices
1/2 sweet onion, thinly sliced
Dill pickle slices
6 sesame see buns

Burger Sauce

2 tbsp mayonnaise
2 tbsp ketchup
2 tbsp Dijon mustard
1 tbsp sweet pickle relish
salt & pepper to taste

INSTRUCTIONS

This recipe makes about 12 patties, so 6 double cheese burgers.

In a small bowl, mix together the mayo, ketchup, mustard, and pickle relish. Season with salt & pepper to taste. Set aside.

Cut the onion in half, then using a very sharp knife, or mandolin, thinly slice half of the onion into little delicate strips. Set aside.

Roll the ground beef into 12 equal size balls, a little larger than a golf ball, and place them on a tray. Try not to mess with the meat too much, or you can affect the texture.

Heat a large cast iron skillet to medium heat. Lightly butter the sesame seed buns, and toast them buttered side down in the skillet until light golden brown. Place the toasted buns on the plates, ready to build the burgers.

Crank up the heat on the cast iron skillet to medium high. While the skillet is coming up to temperature, place a dollop of burger sauce on the bottom buns.

Once the pan is up to temperature, take a ball of beef, place it in the skillet, and smash the heck out of it with a spatula or burger press until it's flat.

Then, sprinkle a few onion slices on top of each patty, and press them into the meat as it cooks. They only take a minute or so before they're perfect on that first side.

Flip your burgers, and place 2 slices of American cheese on top of each patty. Put a lid or pan over the skillet so the cheese melts and forms a perfectly melty delicious cheese skirt. Cook for about another minute or two on the second side.

Stack one patty on top of another, and transfer them to the bun. Top each double cheeseburger with as many pickle slices as your heart desires. Place the top bun on each burger, and drop the mic.